

Lyngrove Collection Sauvignon Blanc 2012

Ripe aromas of passion fruit and hints of capsicum and lime, these flavours are mirrored on the palate. The wine is crisp but has a tropical finish.

Enjoy this wine chilled (10° - 12° C) anywhere with anyone! Serve with crispy squid or freshly shucked oysters.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lyngrove Wines & Vineyards

winemaker : Conrad Vlok

wine of origin : Stellenbosch (Helderberg)

analysis : alc : 12.8 % vol rs : 1.6 g/l pH : 3.3 ta : 6.0 g/l

type : White **style :** Very Dry **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : The inspiration for the collection range of wines is that they are easy to drink but also true to their terroir. The emphasis lies on smooth tannins and fruit-expression of the specific cultivar.

Vineyard: The 2,7ha vines were planted in 2003 on (101-14) rootstock with 2.5m spacing. The vines are drip-irrigated to ensure optimal ripening. It's planted on soils consisting of weathered granite on clay. Vines planted on south facing slopes for cooler temperatures and the nearby Atlantic Ocean (False Bay) also has a cooling affect on the vineyards during the ripening season.

about the harvest: Winter (June-August 2011) was cold- with adequate cold units accumulated. The season was yet again characterized with below-average rainfall (30% less). Good start to the season with a warm and dry September and then less than ideal conditions in November resulting in longer flowering period and poor fruit set. The rest of the growing season was moderate until the heat waves of January 2012. These conditions definitely speeded up the ripening of the Sauvignon Blanc, picked: 8 - 10th of Feb. 2012

To improve the quality of our Sauvignon Blanc, we first walked through the vineyard to eliminate all the bunches that were not up to standard (those that got burnt by the sun for example which was a problem this year). Then the next morning (8Feb 2012) very early the perfect bunches were picked and packed in a single layer in special "flat lug boxes" - This ensured bunches weren't squashed and that all the juice remained in the berries. The lug-boxes were then transported to a "refrigerated store room" where they were cooled down for the rest of the day and night.

in the cellar : The next morning at about 5am the lug-boxes were transported to the cellar, and tipped - one by one into the receiver bin. The result: perfect whole Sauvignon Blanc berries- retaining all the flavor and aroma compounds at the perfect temperature.

